



 **How To Cook 2**  **Pizza Dough With Potato Flour and Milk**

eDitorial work N°21  
by L.Guidali N°21  
**ETOILE**

(You can watch this recipe in video on **eManation**) *Let's go !*

💡 HOW ?

## 🔥 ACTION ONE (2,5XP)

🏃 **Step 1 (1XP)** : Prepare yeast with sugar (4 g) and water with salt (8 g) (Page 6)

🏃 **Step 2 (1,5XP)** : Mix the ingredients with the flour (Page 9)

🔥 **ACTION TWO (5,5XP)** (Preparation) : Prepare the pizza dough

🏃 **Step 3 (5XP)** : Work the dough a pizza (Wash your hands regularly while you work the pizza dough) (Page 12)

🏃 **Step 4 (0,5XP)** : Let the dough rest (The temperature of the room must not be a cold temperature) (Page 15)

🏆 **Difficulty** : Very Easy (Level 1)

🎓 **Skills** : No special skills

👁️ **Senses** : 👁️ Vision 🖐️ To Touch 🦶 Proprioception 🧘 Equilibrioception 👃 Smell 🔥 Thermoception 🗑️ Taste

⚡ **Intelligences** : 🧑🏽 Kinesthetic Body Intelligence

🧠 Intelligence Logic Mathematics

💡 Imagination

🔨 **Tools** :

🔨 A large bowl

🔨 Three cups (#Optional)

🔨 A blanket

🔨 A towel (To cover the dough)

🔨 A spoon

🔧 A bowl

🔧 Pitcher (#Optional) (Water)

### 🍲 Ingredients (📖 Recipe) : 3 Pizzas

🍲 Potato and Milk Flour [Gran Mugnaio Molino Spadoni coi fiocchi] 🔍 (825 g) (🔴 2838 Calories) (+25g #Optional - Use during paste preparation to avoid sticking)

🍲 Water 🔍 (0,400 L) (Dough) (🔴 0 Calories)

Lukewarm Water 🔍 (0,250 L) (For Yeast) (🔴 0 Calories)

Lukewarm Water 🔍 (0,200 L) (For Salt) (🔴 0 Calories)

🍲 Fresh Baker Yeast [Extra AB Mauri] 🔍 (25g) (🔴 26 Calories)

🍲 Salt 🔍 (8g) (🔴 26 Calories)

🍲 Sugar 🔍 (4g) (🔴 0 Calories)

⚠️ Consider nutrient intake of ingredients and of calories.

⚠️ Do not hesitate to convert the units of measurements indicated in the description. If you are using other units of measurement.

⚠️ The indications in the description are not all exhaustive and are not all a standard. Many items may vary depending on each.

⚠️ The ingredients and tools are not a standard. Make according to your taste and the means that you have at disposal.

### 📖 WHAT ?

🔧 How to Cook {2} Step by Step

🌟 : Pizza Dough With Potato Flour and Milk

 : Pizza Dough World

 : Main course Galaxy

 : Cooking Universe ()

 **Type :** Cooking a main meal

 **Style :** Cook a Pizza Dough With Potato Flour and Milk

 **Language :**  International (  description and steps in English, but comprehensible by the whole world)

 **HOW MUCH ?**

 **4 Steps**


 **2 Actions**

 **8XP**

 **Need 7 Tools (2#Optional)**

 **Need 5 Ingredients**

 **2890 Calories (About) 1 Pizza = 998 Calories**

 **Dosage (Weight) (About) : (3 Pizzas - 1712g) 1 Pizza = 570g**

 **How many people :** 3 Pizzas - 3-5 Persons (Main meal)

 **Preparation Time :** 10 Minutes Minimum - 1 Hour Maximum

 **7 Senses**

 **3 Intelligences**

 **WHO ?**

 **Cook by Carmen !!**

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⚠ The description may no longer be up to date. Due to human discoveries and improvements.  
Pay attention to the date of publication and creation. Even works of art suffer the outrages of time

? WHY ?

Learn how to cook a Pizza Dough With Potato Flour and Milk

📍 WHERE ?

Pontault Combault (🇫🇷 France)

🕒 WHEN ?

29 September 2017

🕒 Duration : 2 Hours Minimum (Not advisor) ~ 24 Hours Maximum

⚠ The duration depends on the performance and tools used by the author.  
That is why this is indicated from the minimum to the maximum.

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💡 HOW ?

🔥 ACTION ONE (2.5XP)

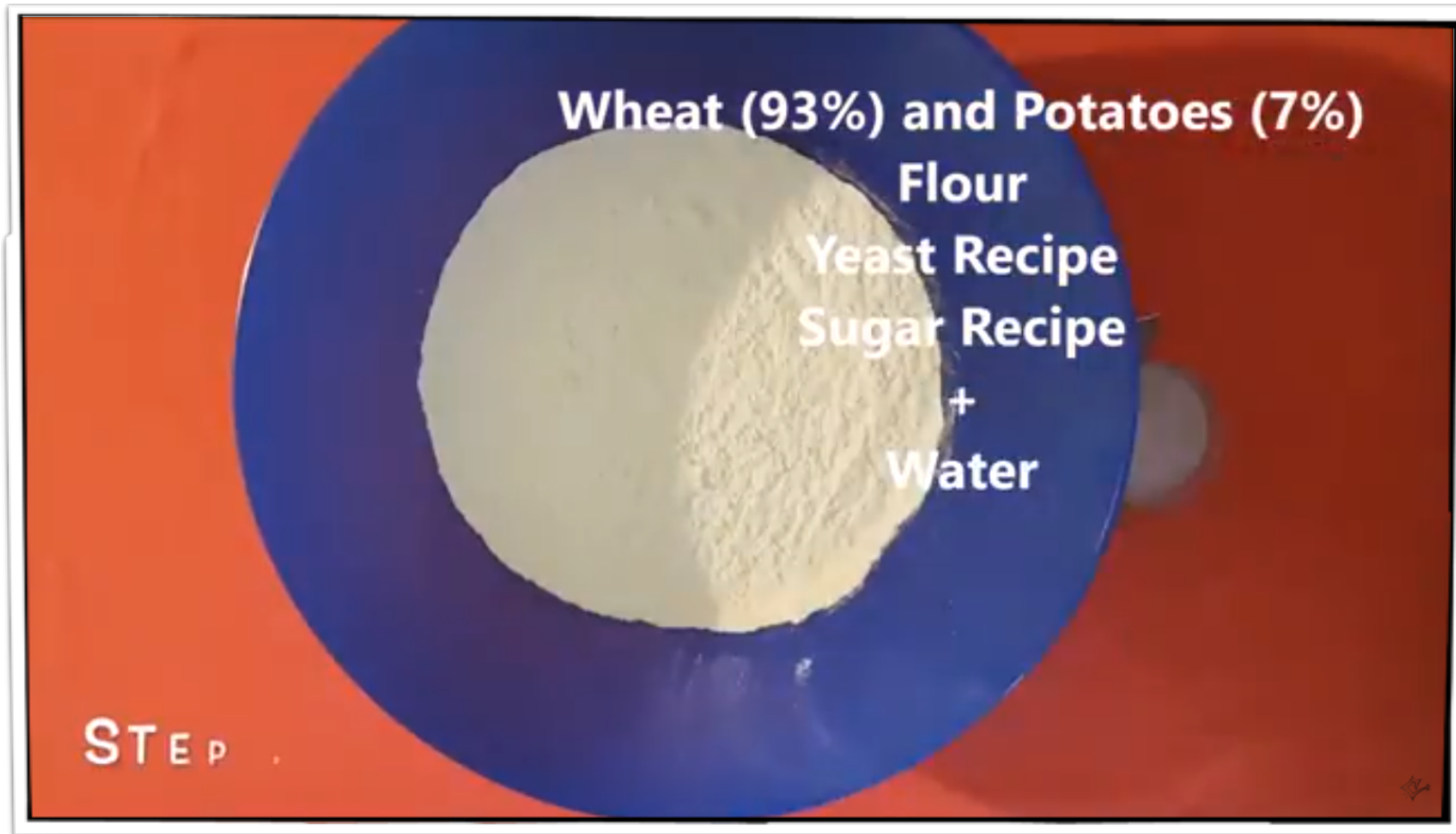
🏃 Step 1 (1XP) : Prepare yeast with sugar (4 g) and water with salt (8 g)

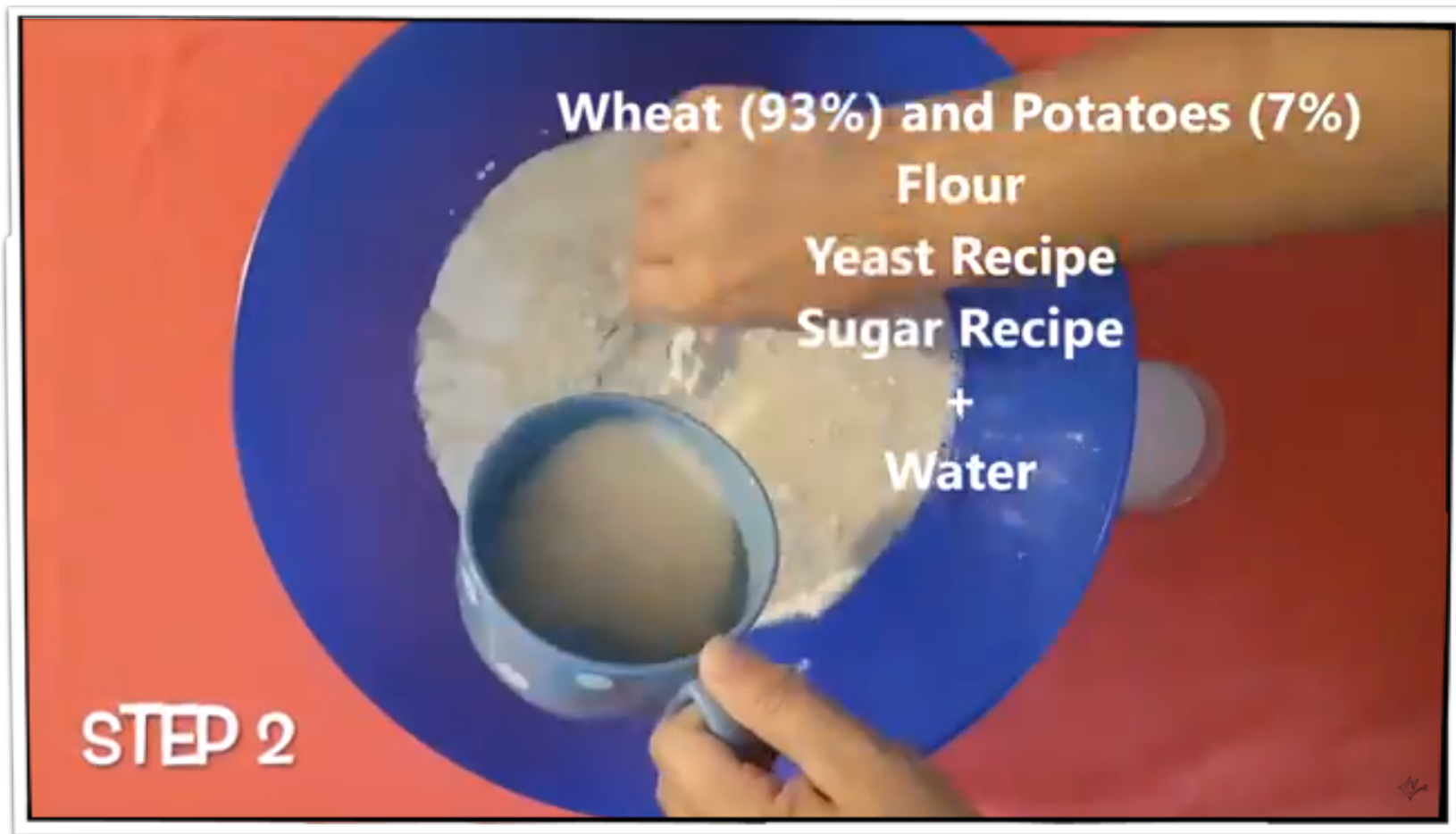




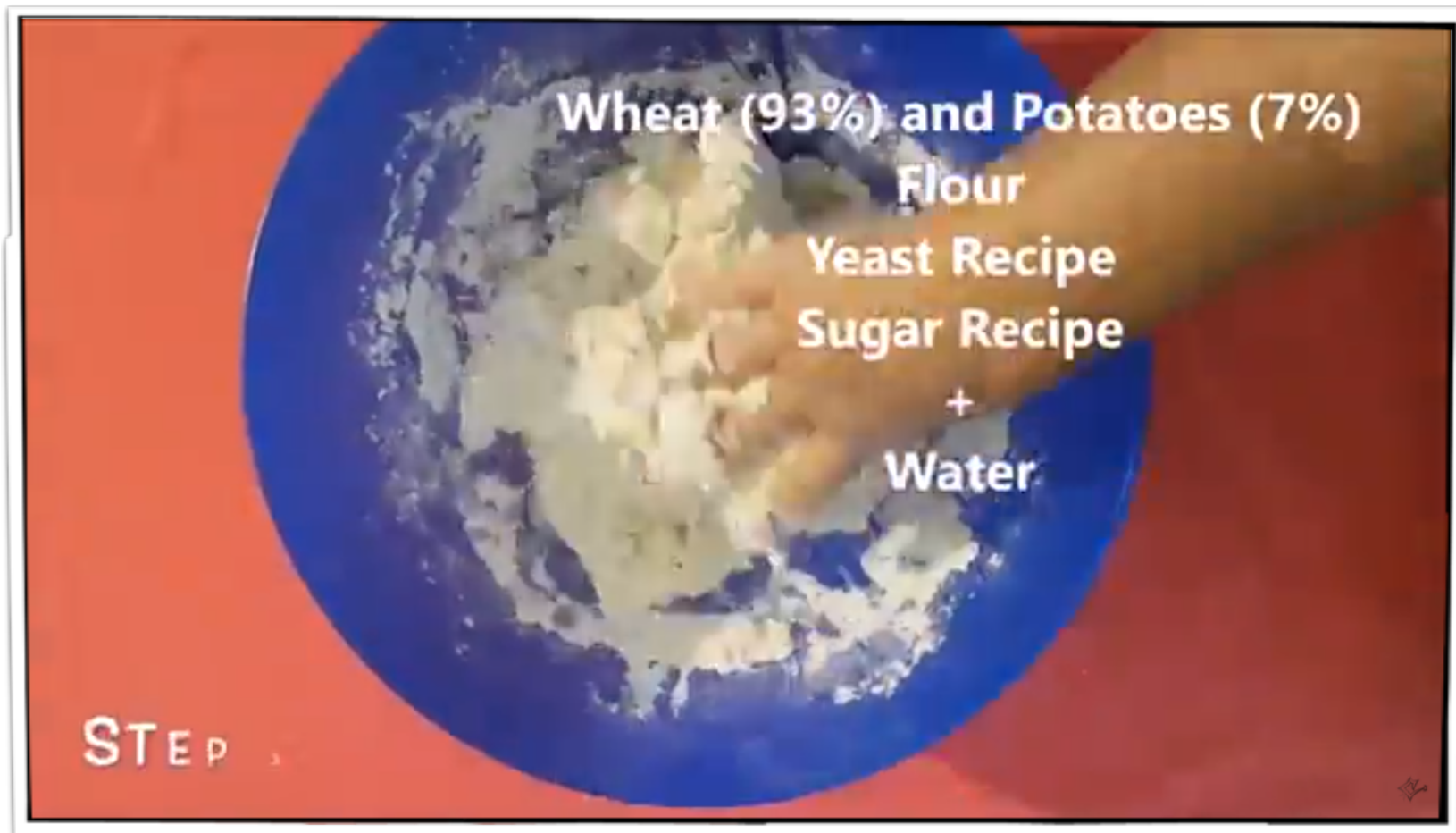


🏃 **Step 2 (1,5XP)** : Mix the ingredients with the flour



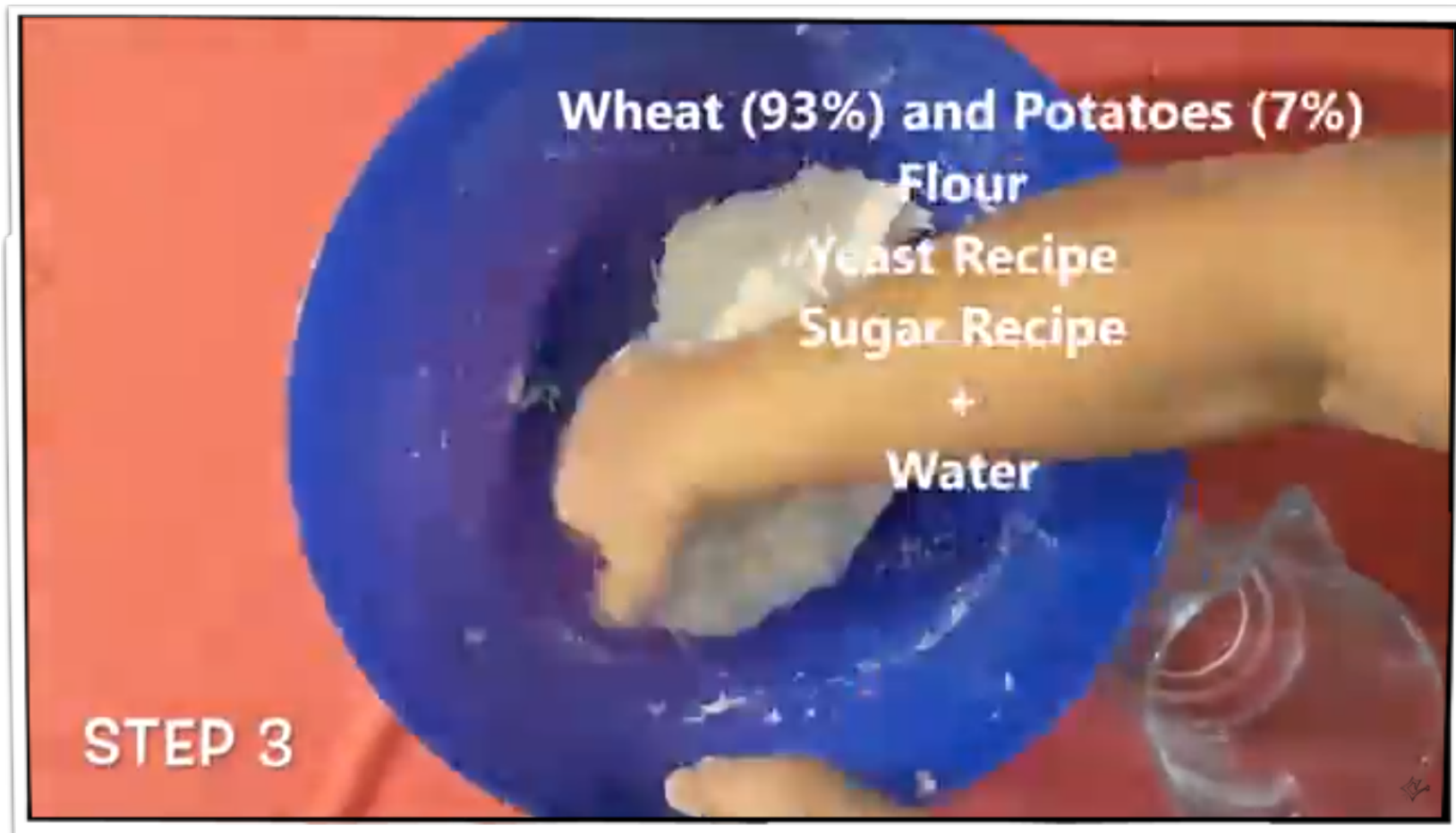






🔥 **ACTION TWO (5,5XP)** (Preparation) : Prepare the pizza dough

🏃 **Step 3 (5XP)** : Work the dough a pizza (Wash your hands regularly while you work the pizza dough)









🏃 **Step 4 (0,5XP)** : Let the dough rest (The temperature of the room must not be a cold temperature)



